

**Analysis |**

Alcohol content: 14% ABV
Residual Sugar: < 2g/L
Total Acidity: 5,7 g/L
pH: 3,57

Packaging |

Burgundian bottle
Synthetic red closure
Cardboard box with 6 bottles

BARCOLOBO LA RINCONADA

Type of wine | Red

Vintage | 2023

Designation | PGI Vino de la Tierra de Castilla y León

Varieties | Tempranillo 100%

Viticulture | Own vineyards trained in VSP system, the vineyard is located in the Riberas de Castronuño-Vega del Duero Nature Reserve. Site characteristic: 705 m above sea level in sandy loam soil with pebbles on the surface and low organic matter. 2023, it was a year characterized by the highest temperatures recorded, combined with increased rainfall compared to other years, that has resulted in early ripening and good quality grapes. Hand harvest in 15 kg boxes in 7th of September. The grapes were transferred to cold rooms, in order to maintain their full aromas and avoid spontaneous oxidation or fermentation processes during processing.

Winemaking | Bunch selection at the winery. Grapes de-stemmed without crushing and macerated in stainless steel vats at 7°C for two days. Temperature control alcoholic fermentation at 24°C with few 30°C peaks for a few hours. The fermentation was carried out for indigenous yeast, it lasted 15 days. Malolactic fermentation took place in French oak barrels with inoculation of malolactic bacteria.

Ageing | Aged for 3 months in very fine grain medium-toasted French and American oak barrels (225 L). Three rackings coinciding with the changing moon. Once bottled, the wine matures in the bottle before being released to the market.

Tasting note | Cherry color of medium intensity. Tears appear structured in the wine glass. Fresh blackberry both on the palate and on the nose, with lactic notes, memories of childhood (petit Suisse, strawberry yogurt). Fresh and pleasant nose. Oxygenation gives us ripe red fruit. Easy entry with good acidity that makes us salivate and want a little more of this wine.

Serving suggestions |

Serve between 14°C and 16°C in a large glass so it can express all its aromas.
The matching well with stews, cold meats, larded meat or semi-cured cheeses.

*Nacido en la Reserva Natural
"Riberas de Castronuño - Vega del Duero"*



BARCOLOBO

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